

# There are bacteria in my yogurt, THE QUIZ!

Name \_\_\_\_\_

1. What process caused a change in the original milk that you began with?

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2. Why did you add a small amount of store-bought yogurt to your milk? What did this addition introduce into your milk mixture?

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3. Why does the yogurt taste different from the original milk?

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4. What changes occurred as the milk changed to yogurt? What caused these changes?

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5. Why did the yogurt mixture need to be incubated in a warm container?

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6. What if the milk mixture had been too hot or too cold, would the yogurt had set?

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7. What would happen if the yogurt culture did not contain active cultures?

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8. Why does yogurt keep better than fresh milk?

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9. What are six things bacteria need to survive?

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